

KRICKET

↳ SOHO ↲

INDIAN INSPIRED COOKING

BREADS

masala kulcha (v) **3.5** / date & pistachio kulcha (v) **4** / brown butter lachha paratha (v) **4**

VEGETARIAN

BHEL PURI, raw mango, tamarind, sev, yogurt **6.5**
SAMPHERE PAKORAS, chilli garlic mayo, date & tamarind chutney **8**
GRILLED SWEET POTATO, sesame raita, gunpowder, fried onions **9.5**
WILD MUSHROOM KHICHIDI, cured egg yolk, pickled shimeji **13**
GRILLED BUTTERNUT SQUASH, makhani sauce, fresh paneer, hazelnuts, puffed wild rice **13**

FISH

TORCHED MACKEREL, panch phoran, almonds, lime yogurt, pickled grapes, tarragon **10**
TANDOORI MONKFISH, red pepper & almond recheado **17**
SKATE, Sindhi brown butter, sea vegetables **14**

MEAT

KERALAN FRIED CHICKEN, pickled mooli, curry leaf mayonnaise **9.5**
VENISON, BEEF FAT & DATE KEBAB, cep raita, Jerusalem artichoke **12**
GRILLED PORK CHOP, garlic, peanut & tamarind achar, wild mushrooms **17**
LAMB RAAN, pomegranate, mint, goats curd raita **16**

SIDES

PILAU RICE (v) **3.5**
BURNT GARLIC TARKA DAL (v) **4.5**
DELICA PUMPKIN, fried garlic & tamarind (v) **5**

CONDIMENTS

PICKLED MOOLI / SWEET YOGURT / CORIANDER CHUTNEY /
CHILLI GARLIC MAYO / CURRY LEAF MAYO
1.5

OPENING HOURS

TUE-SAT: 12PM - 2:30PM, 5PM - 10:30PM

SUN-MON: CLOSED

DESSERT

MISHTI DOI, plum chutney, cinnamon crumble **7**
ALMOND & SESAME NANKHATAI, coconut sorbet,
salted coconut jaggery, pistachio **6.5**

COCKTAILS - £10

BABUSHKA cardamom gin, dill, lime, elderflower
DARK MATTER green chilli rum, mango, agave, pink peppercorn
HIGH TEA earl grey vodka, jaggery, cucumber bitters, soda
GONE SOUTH mezcal, coconut oil, curry leaf, agave

WHITE

125ml / 500ml / bottle
VINO BLANCO, 'En La Parra',
Bodegas Nodus, Spain **5.5 / 18 / 26**
VINHO VERDE, Casa Agricola,
Minho, Portugal **6.5 / 21 / 29**
CHARDONNAY, Nekeas 2020, Navarre, Spain **7.5 / 24 / 32**
GROS MANSENG, Château Laballe 2020,
Gascony, France **8.5 / 28 / 34**
PECORINO, Tocco 2019, Abruzzo, Italy **38**
PINOT BLANC, Weingut Frey 2020, Rheinhaussen, Germany **41**
COLOMBARD, Lowerland 2019, Prieska, South Africa **46**

BOTTLED BEERS

LAGER, White Rhino Brewing Co, India (4.8%) **5.5**
PALE ALE Partizan Brewing, South London (4.5%) **5.5**
IPA, Partizan Brewing, South London (6.5%) **6.5**

NON-ALCOHOLIC

NOGRONI by Seedlip **7.5**
ALCOHOL FREE LAGER, Freestar, London (0.0%) **5**
FRESH LIME SODA, mint **3.5**
DARJEELING ICED TEA **3.5**

SPARKLING

PROSECCO TREVISO, Spumante Brut Il Follo,
Veneto, Italy **8 / 36**
RUE DU SORBIER, A. Levasseur, NV, Champagne, France **65**

RED

125ml / 500ml / bottle
VINO ROJO, 'Ecologica', Bodegas Nodus, Spain **5.5 / 18 / 26**
MERLOT, Chemin De La Pinède 2019,
Languedoc-Roussillon, France **6.5 / 21 / 29**
MOURVÈRE, Bodegas La Purisima 2018,
Yelca, Spain **7.5 / 24 / 32**
PRIMITIVO, Alese 2019, Apulia, Italy **8.5 / 29 / 36**
BARBERA, Cossetti 2018, Piedmont, Italy **41**
CABERNET SAUVIGNON, Murdoch Hill 2017,
Adelaide Hills, Australia **44**
SYRAH, Xavier CDR Rouge 2018, Rhône, France **47**

ROSÉ/SKIN CONTACT

125ml / 500ml / bottle
MENCIA ROSÉ, Armas de Guerra 2020,
Bierzo, Spain **6.5 / 20 / 29**
CABERNET SAUVIGNON ROSÉ, Maison Ventenac 2020,
Languedoc-Roussillon, France **39**
KERNER, Matic Wines 2020, Podravje, Slovenia **9 / 28 / 46**
ORTEGA, Renegade London Wine 2019, Essex, England **50**

HOTS

ESPRESSO **2.5**
MASALA CHAI **3** / Add bourbon / rum **5**

KRICKET COOKBOOK **£28**

KRICKET SOHO 12 DENMAN ST, SOHO, LONDON W1D 7HH

Please let our team know of any allergies. All our dishes may contain allergens due to potential cross contamination when preparing all food to order. Game dishes may contain shot. All our fish is sourced locally and responsibly in the British Isles, and is subject to availability.

An optional 12.5% service charge will be added to your bill which goes directly to our staff. We serve unlimited still and sparkling filtered water as part of the Belu Filter Initiative. A voluntary £1 is added to your bill to help transform lives worldwide with clean water.

@KRICKETLONDON